



CHATEAU
LESPAULT-MARTILLAC

2020

Great early vintage
concentrated and fresh

A plentifully watered and sweet spring

More than 500 mm of rain between March and June.

A very advanced flowering

From mid-May, a full flower guaranteed us an early harvest

The scorching dry heat of July

The vineyard, abundantly watered in spring, withstood the strong heat wave and drought in July. Only the young vines suffered partially from this weather.

The leniency of August, welcome to preserve the vigor of the vines and the freshness of the fruit

Fortunately, the mild August, with good rains and good sunshine, allowed to regain good vigor and very good ripening in the best conditions.

The cool mornings of September

The great good weather in September, with wide thermal amplitudes, completely refined the fruits and concentrated all the grape varieties while preserving superb freshness. We have just vinified high quality, ripe grapes of rarely achieved concentration. This "hot year" type vintage but with a magnificent preserved freshness, promises us wines that are rich, powerful, concentrated, silky, elegant and of good tension, in white as in red.

Olivier Bernard



CHATEAU LESPAULT-MARTILLAC

PRIMEUR ROUGE

2020

HARVEST :

WHITE : From Aug. 26 5 to Sept. 4

RED : From Sept. 16 to 28

**65 % MERLOT ; 35 % CABERNET- SAUVIGNON
ALC 14 % VOL**

A.O.C. PESSAC-LEOGNAN

SOILS : Deep gravel with a clay-gravel subsoil

BLANC : 1,5 hectare [80% sauvignon, 20% Sémillon]

ROUGE : 8 hectares [60% Merlot, 27% Cabernet Sauvignon, 13% Petit Verdot]

AVERAGE AGE : 40 Years

DENSITY : 6600 vines/ha

HARVEST – RED WINE VINIFICATION

The grapes are sorted in the vineyard by handpickers, subsequently sorted twice more (before and after destemming), and then put into 50-80 hectolitre temperature-controlled concrete vats by gravity flow. Remontages et pigeages manuels. Extraction modérée.

Pumping over and manual *pigeage* (punching down the cap). Moderate extraction.

Fermentation in barrel.

Ageing in barrel for 14 months, and on the lees for the first four months. 1/3 new oak

TASTING

Deep and sustained color, dark red, black in the middle and brilliant.

A nose of black cherry, blackberry and cassis, slightly peaty and spicy.

Fleshy and structured on the palate, very generous in flavors of fresh and concentrated ripe fruit. A wine solidly built with high quality, tight, supple and tasty tannins with a fresh and fruity scent of humus. Charming, solid and smooth wine with astonishing freshness.



EXPLOITANT : S.C. DOMAINE DE CHEVALIER – FAMILLE BERNARD

ADMINISTRATEUR-GERANT : OLIVIER BERNARD /// CONSULTANTS _ VIGNE : OENOCONSEIL / CHAI : STÉPHANE DERENONCOURT

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